

Villiera Blanc Fumé 2003

Villiera's 2003 Blanc Fum displays all the characteristics of well ripened fruit and barrel fermentation. Gooseberries and subtle oak spice are evident on the nose while on the palate the Blanc Fum displays good structure and balance with an elegant richness, and a long persistent aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Villiera Wines

winemaker : Jeff Grier, Anton Smal

wine of origin : Stellenbosch

analysis : alc : 13.6 % vol rs : 2.0 g/l pH : 3.5 ta : 5.4 g/l

type : White **style :** Dry **body :** Medium

pack : Bottle **closure :** Cork

in the cellar : Old well established vines form the core of this wine. These grapes ensure sufficient intensity of flavour to handle indidious oak treatment. The juice is well settled and cool fermentation follows under controlled conditions. Seventy percent ferments in barrels in a temperature controlled environment. Malolactic fermentation is avoided to preserve more of the natural fruit flavours.

Villiera Wines

Stellenbosch

021 865 2002

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